

08/828143

FILE 'HOME' ENTERED AT 14:24:06 ON 16 APR 1998

=> file caplus biosis medline agricola napralert wpids

COST IN U.S. DOLLARS

SINCE FILE
ENTRY

TOTAL
SESSION

FULL ESTIMATED COST

0.15

0.15

FILE 'CAPLUS' ENTERED AT 14:24:28 ON 16 APR 1998

USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.

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FILE 'BIOSIS' ENTERED AT 14:24:28 ON 16 APR 1998

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FILE 'MEDLINE' ENTERED AT 14:24:28 ON 16 APR 1998

FILE 'AGRICOLA' ENTERED AT 14:24:28 ON 16 APR 1998

FILE 'NAPRALERT' ENTERED AT 14:24:28 ON 16 APR 1998

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FILE 'WPIDS' ENTERED AT 14:24:28 ON 16 APR 1998

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=> s grain or corn or wheat

L1 679558 GRAIN OR CORN OR WHEAT

=> s silkworm

L2 14506 SILKWORM

=> s silkworms

L3 4388 SILKWORMS

=> s l2 or l2

L4 14506 L2 OR L2

=> s l3 or l2

L5 16301 L3 OR L2

=> s fish meal or fishmeal

L6 8047 FISH MEAL OR FISHMEAL

=> s mushroom?

L7 25290 MUSHROOM?

=> s l1 and l5 and l6 and l7

1 FILES SEARCHED...

5. 5,358,729, Oct. 25, 1994, Indigestible dextrin; Kazuhiro Ohkuma, et al., 426/567; 127/28, 30; 426/3, 48, 446, 450, 549, 550, 559, 561, 570, 578, 579, 589, 603, 613, 661; 435/96, 99, 103; 536/103 [IMAGE AVAILABLE]

6. 5,221,617, Jun. 22, 1993, Process for producing fermentation products; Charles C. Lynn, 514/23; 426/18, 61, 549; 435/101; 514/53 [IMAGE AVAILABLE]

7. 5,185,165, Feb. 9, 1993, Fermentation system; Charles C. Lynn, 426/61, 18, 549; 514/23, 53 [IMAGE AVAILABLE]

8. 5,108,766, Apr. 28, 1992, Flavorants for enhancing the taste and flavor of bakery products and process of making; Pierre Gelinas, et al., 426/43, 533, 580, 583, 650 [IMAGE AVAILABLE]

9. 5,096,718, Mar. 17, 1992, Preserving foods using metabolites of propionibacteria other than propionic acid; James W. Ayres, et al., 426/9, 34, 43, 61, 321, 330.2, 330.3, 330.5, 331, 334, 335; 435/141, 252.1, 822 [IMAGE AVAILABLE]

10. 4,950,489, Aug. 21, 1990, Preparation of dried forms of leavening barm containing an admixture of certain ***Lactobacillus*** and *Saccharomyces* species; Monica A. Spiller, 426/18, 19, 27, 61, 62; 435/42, 252.4, 255.21 [IMAGE AVAILABLE]

11. 4,897,350, Jan. 30, 1990, Methods and compositions for improving the nutritive value of foods; Mohamed E. A. El-Megeed, et al., 435/115; 426/20, 23, 61, 62, 622; 435/172.1, 244, 252.9, 853 [IMAGE AVAILABLE]

12. 4,500,548, Feb. 19, 1985, Fermentation aid for conventional baked goods; Roy F. Silva, 426/19, 24, 27, 62, 653 [IMAGE AVAILABLE]

13. 4,148,689, Apr. 10, 1979, Immobilization of microorganisms in a hydrophilic complex gel; Tsunetoshi Hino, et al., 435/182, 176, 177, 180; 502/7 [IMAGE AVAILABLE]

14. 4,107,334, Aug. 15, 1978, Modified protein; Ramesh C. Jolly, 426/7, 41, 52, 60, 72, 74, 583, 588, 656, 657 [IMAGE AVAILABLE]

15. 3,894,146, Jul. 8, 1975, Method for preventing occurrence of dental caries; Naoto Tsuyama, 424/49; 426/658; 514/23; 536/4.1, 123 [IMAGE AVAILABLE]